

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1 (currently amended): A biscuit-like mass that has the appearance of a biscuit at a temperature of -10°C or below, but which is a liquid at a temperature of 15°C or above, and which keeps its biscuit-like consistency on storage at temperatures suitable for ice confections and upon subsequent consumption, comprising a mixture of particles of baked biscuit and a fat, with the biscuit-like mass with the exclusion of emulsifier, wherein the fat is selected from the group consisting of partially hydrogenated vegetable oil, unmodified coconut fat, fractionated palm oil, partly fractionated milk fat and mixtures thereof, wherein the mixture contains 20 to 60% by weight of the biscuit particles and 40 to 80% by weight of the fat and wherein the fat has a solid fat content of about 95% at 10°C and about 0% at 25°C .

Claims 2-5 (canceled):

Claim 6 (currently amended): The biscuit-like mass of claim ~~[[4]]~~ 1, wherein a portion of the biscuit particles is replaced by a dry powder ingredient selected from the group consisting of cocoa, cereals, milk, nuts or coffee and combinations thereof and, ~~in the case of cocoa, cereals, or milk, the non-biscuit powder represents from 1 to 50% by weight of the particles and powder, and in the case of nuts or coffee, the non-biscuit powder represents from 0.5 to 15% by weight of the particles and powder.~~

Claim 7 (original): A composite frozen confection which comprises a coating, core or inclusion of the biscuit-like mass of claim 1 and an ice confectionery associated therewith.

Claim 8 (currently amended): The composite frozen confection of claim 7, in which the ice confectionery is an aerated ice composition, aerated ice cream, sherbet or sorbet or an ice yogurt having a soft texture.

Claim 9 (currently amended): The composite frozen confection of claim 7, in which the ice ~~confection~~ confectionery is aerated to an overrun of between 40 and 150%.

Claim 10 (currently amended): The composite frozen confection of claim 7, in which the ice ~~confection~~ confectionery is aerated to an overrun of between 80 to 120%.

Claim 11 (original): The composite frozen confection of claim 7, in which the ice confectionery is extruded and includes a colored ice cream, sherbet, sorbet or ice yogurt having a color that is different from that of a perfume or flavoring composition which is co-extruded with the ice confectionery so as to produce a composite, marbled or spotted body having a substantially soft texture.

Claim 12 (currently amended): The composite frozen confection of claim 11 wherein the flavoring composition is selected from the group consisting of a syrup, sauce, ~~or~~ small inclusion particles and combinations thereof, wherein the small inclusion particles are selected from the group consisting of nuts, chocolate, ~~or~~ dried fruit and combinations thereof.

Claim 13 (currently amended): The composite frozen confection of claim ~~7~~ 11, which comprises additional edible materials to impart different textures to the confection

Claim 14 (original): The composite frozen confection of claim 13, wherein the additional edible materials include fat-based crispy material, chocolate or a confectionery coating.

Claim 15 (original): The composite frozen confection of claim 7, in the form of a stick-bar, a cone, a sandwich, a cup, a bulk, a cake, a portion or a bar.

Claim 16 (currently amended): A process for manufacturing a composite frozen confection comprising a biscuit-like mass as a coating, core or inclusion and ice confectionery, which comprises reducing a biscuit or biscuit crumbs to a particulate form, admixing the

resulting particles with a fat at a temperature of between 25° C and 35° C to form a homogeneous mass without adding any emulsifier, and bringing the ice confectionery and the biscuit-like mass into contact to form the composite confection.

Claim 17 (currently amended): The process of claim 16, wherein the frozen ice confection is produced by molding or extrusion and which further comprises coating the frozen ice confection with the ~~liquid~~ biscuit-like mass.

Claim 18 (currently amended): The process of claim 16, which further comprises forming the frozen confection as a shell in a mold and injecting or filling the ~~liquid~~ biscuit-like mass into the shell.

Claim 19 (currently amended): The process of claim 16, which comprises forming a shell by dosing the biscuit-like mass from the bottom to the top in a mold at a temperature of from 20 to 45° C. according to the type of fat used on a regular molding line, holding the mold to form a solid shell of the biscuit-like mass, and sucking back ~~liquid~~ the biscuit-like mass from the mold to form an open cavity in the shell, and dosing an ice confectionery into the open cavity of the shell.

Claim 20 (new): The biscuit-like mass of claim 6, wherein the cocoa, cereals and milk represents from 1 to 50% by weight of the particles and powder.

Claim 21 (new): The biscuit-like mass of claim 6, wherein the nuts and coffee represents from 0.5 to 15% by weight of the particles and powder